

Raats Dolomite Cabernet Franc 2013

The nose promises mulberries and plummy fruitiness. Dark berry fruit and a minty herbaceousness linger on the palate. The wine is elegant, showing great purity of fruit and is extremely moreish, with a hint of wet-stone minerality.

Pork Loin with plum and Armagnac sauce | Game bird with red wine sauce | Springbok, Ostrich or Kudu | Karoo lamb

variety : Cabernet Franc | 95% Cabernet Franc, 5% Malbec

winery : Raats Family Wines

winemaker : Bruwer Raats / Gavin Bruwer Slabbert

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.51 ta : 5.4 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

- 2013 - 4 stars John Platter 2016.
- 2013 - scored 88 points from Wine Enthusiast (December 2015).
- 2013 - scored 91 points by Tim Atkin (2015).
- 2013 - scored 89 points by Stephen Tanzer (June 2015).
- 2013 - 4 stars John Platter 2015.
- 2013 - Scored 89 points by Neal Martin from The Wine Advocate (Oct 2014).
- 2012 - Scored 92 points by Tim Atkin (July 2014).
- 2012 - Scored 89 points by Neal Martin from The Wine Advocate (Oct 2013).
- 2012 - TOP100 SA Wine Award (2014).
- 2011 - Chosen as one of the TOP 100 SA wines (2013).
- 2010 - Scored a 92 by Neal Martin from The Wine Advocate (January 2013).

ageing : 2 - 5 years (drinks exceptionally well now)

in the vineyard : Soil Type: 100% Decomposed Dolomite Granite

Age of vines: 7 - 20 years

Trellised

The grapes comes from Stellenbosch and are grown only on decomposed dolomite granite soils. This attributes to great acidity and freshness and an extended mineral finish.

about the harvest:

Individual vineyard blocks where hand-picked at perfect ripeness during the last week in February until the first week in March.

Yield: 6 - 8t/ha

Grape Sugar: 23° - 24° Balling

in the cellar : Grapes were hand sorted three times, crushed and left to cold soak on the skins for five days. After fermentation at a temperature of 28°C, the grapes were basket pressed and underwent malolactic fermentation in stainless steel tanks. Aged for 12 to 14 months in third and fourth fill French oak barrels before bottling. Neither fined nor filtered.

